

09/857650

Express Mail No. EE209745934US

531 Rec'd PCT.

07 JUN 2001

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Greenwood et al.

Serial No.: Not yet assigned

Filed: 6/07/01

For: Method of Drying a Lactulose Solution

Preliminary Amendment

Assistant Commissioner for Patents  
Washington, D.C. 20231

Sir:

Applicants respectfully request that the application being filed herewith be amended as follows.

In the specification

On page 2, before the paragraph starting on line 25, please insert the following paragraph.

--JP49-54556 describes a method for drying lactulose syrup in a shelf-type freeze dryer at temperature of  $>-45^{\circ}\text{C}$  under reduced pressure. In this process, a batch of lactulose is spread onto a tray, freeze-dried to 80-85% solids, and then warmed gradually to form a foam, which is dried under reduced pressure at a temperature of  $80^{\circ}\text{C}$  for 4 hours, followed by a temperature of  $35^{\circ}\text{C}$  for 18 hours. This process requires long drying times and is only suitable as a batch operation.--

In the claims

Please amend claim 3 as follows:

*J. Benson*  
*#6/Pr*  
*amelta*  
*1/24/2002*

09857650-101201

*a!*